

THE TURTLE RESTAURANT

slow fresh food

APPETIZER

PORTABELLO MUSHROOM RAVIOLI	\$7.5
<i>in a garlic butter sauce</i>	
CAJUN CRAB CAKES	\$9
<i>Baby field greens, chipotle cream</i>	
BEEF CARPACCIO	\$9.5
<i>shaved sirloin, olive oil, dijon mustard, capers, red onion, lemon juice</i>	

SOUP & SALAD

COLD ANDALUSIAN GAZPACHO	
<i>Tomatoes, green peppers, garlic, cucumbers, red onions garnished with croutons</i>	\$6.50
CHEF'S SOUP DU JOUR	BOWL \$6 CUP \$3
WINDY HILL MIXED GREENS	\$7.5
<i>White balsamic herb vinaigrette, candied pecans, gorgonzola cheese crumbles</i>	
CENTER AVENUE CAESAR	\$7
<i>Hearts of romaine with handmade dressing, grated parmesan cheese, house croutons</i>	
ADD GRILLED CHICKEN OR SALMON TO ANY SALAD	FOR \$5

ENTREES

BEEF OSCAR TENDERLOIN	\$32
<i>Topped with lump crab meat, sauce bearnaise, whipped potatoes, asparagus</i>	
PAN SEARED CHILEAN SEA BASS	\$27
<i>Parpadele of seasonal vegetables and golden potatoes, lemon caper butter</i>	
OVEN ROASTED AIRLINE CHICKEN BREAST	\$19
<i>Vegetable juliane, yukon gold potatoes, rosemary jus</i>	
PAN SEARED AHI TUNA	\$26
<i>Sweet sesame asian vegetable slaw, wasabi cream, pickled ginger</i>	
GARLIC ROSEMARY ROASTED LAMB CHOPS	\$28
<i>Wilted spinach, wild mushrooms, whipped potato napoleon</i>	
PAN SEARED DIVER SCALLOPS	\$25
<i>Fresh pasta ribbons, leeks, chanterelle mushrooms</i>	

ASK TO SEE OUR WINE AND BEER LIST

20 kinds of wine by the bottle, glass or taste. 10 different micro-brewed beer by the bottle.

BEVERAGES

ITALIAN SODA	DIET COCA COLA	ACQUA PANNA	ANDERSON'S COFFEE
DR. PEPPER	DIET DR. PEPPER	PELLEGRINO	DOUBLE ESPRESSO
COCA-COLA	DIET 7-UP	ORANGE JUICE	CAPPUCCINO
7-UP	ICED TEA	AFFOGATO	ICED LATTE

DESSERTS

CHEESECAKES, BREAD PUDDING WITH APPLEJACK HARD SAUCE, CRÈME BRULEE, APPLE TART

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